



MANUAL LOV™ FRYER START-UP FORM

8700 LINE AVENUE SHREVEPORT, LA 71106 (800) 551-8633

Date _____



Store Name _____
 Store # (if applicable) _____
 Address _____
 City/State _____
 Store Phone () _____

Technician _____
 Service Agency _____
 Address _____
 City/State _____
 Country _____

| FRYER/FILTER MODEL NUMBER | SERIAL NUMBER (10 DIGIT) | | | | | | | | | |
|---------------------------|--------------------------|--|--|--|--|--|--|--|--|--|
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- Verify exhaust blank-off plates are installed with Electric Fryers YES NO N/A (GAS)
- Verify Universal hoods have 2" (50mm) of clearance behind fryer YES NO
- Verify Seal Angle, Stand-off Channel & Gravity Blade are properly installed YES NO N/A (Universal Hood)
- Verify gas hose quick disconnect is connected to gas line input beneath the center of the fryer and verify the left gas input connection is properly capped.
- Remove Warranty Label date tabs.
- Ensure fryer is level and properly restrained in accordance with the operator's manual.
- Perform SETUP on all computers. Refer to manual. **Record Software version Computer** _____
- Ensure Time and Date are correct in setup.**
- Verify Filter After settings in Level 2 are set to 12 for Fry Stations and 6 for Protein Stations.
- Program computers for products to be cooked as per managers request - FR FRIES, HASH BRN, NUGGETS, MCCHICK, etc. Refer to manual. Attach product stickers to bezel **below** product buttons.
- While the units are heating up, perform gas pressure checks and / or current draw checks outlined below and record readings in the area provided.
- GAS** fryers: Check incoming gas pressure (Natural Gas: 6-14" W.C.; LP Gas: 11-14" W.C.) Check for proper combustion; fryers should have a bright orange flame after approximately 1 minute of operation. Adjust blower air inlet to achieve 4 – 7 uA (micro amps) on each igniter flame sense circuit ensuring that the blower should be at least half way open.
- ELECTRIC** fryers: Ensure applied voltage matches the rating plate. Ensure all phases are balanced and there is no current draw when controller heat light is off.

| Gas | Vat #1 | Vat #2 | Vat #3 | Vat #4 | Vat #5 | Vat #6 | Vat #7 | Vat #8 | Vat #9 | Vat #10 |
|----------|--------|--------|--------|--------|--------|--------|--------|--------|--------|---------|
| Left uA | | | | | | | | | | |
| Right uA | | | | | | | | | | |

| AMP DRAW | | | | | | | | | | |
|----------|--------|--------|--------|--------|--------|--------|--------|--------|--------|---------|
| Electric | Vat #1 | Vat #2 | Vat #3 | Vat #4 | Vat #5 | Vat #6 | Vat #7 | Vat #8 | Vat #9 | Vat #10 |
| L1 | | | | | | | | | | |
| L2 | | | | | | | | | | |
| L3 | | | | | | | | | | |

- Verify that all filter parts (filter pan, filter screen, filter pad or paper, hold-down ring, crumb tray, and O-rings) are present. Visually inspect the oil drain and return system to ensure all connections are tight.

One (1) hour is allowed for the above to Start-Up one system; fry or protein station